Exhibit B

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[01] >Here are a few thoughts for the microwave oven cleaner, Microclean
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>Problem: Food is often exploded and stuck to the inside of microwave
>ovens. Over time, the accumulation and dehydration of the food produces
>a problem. Attempts to scrub away the particulate by conventional method
>(i.e. abrasive sponge with soap and water) are time consuming and may
>damage the plastic walls of the microwave. This problem has been noticed
>and several patents have been issued applying alternative solutions.
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[02] > MASKED A product that can clean a
>microwave effectively, save time, save hassle, limit wear on oven and be
>inexpensive could be accepted well.
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[03] >Other Solutions: In U.S. patents 5290985 and 4481395, an attempt to keep
>the walls of the microwave oven clean of debris is achieved by placing
>inserts into the oven. This art has been troubled in having assemblies
>of the insert to be easily extracted and replaced into the oven for
>cleaning purposes. This poses several problems. One problem is the time
>and hassle of having to pull out an insert, wash the insert with
>conventional methods, and then dry and replace the insert. Another issue
>is the loss of volume inside the oven.
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[04] >In U.S. patents 4633052 and 4778968, non-flammable, pre-sized paper is
>used to cover the floor of the microwave. Once the paper becomes soiled,
>it is thrown out and replaced with a new sheet. Though these patents
>protect the floor, the walls and ceiling are overlooked. The ceiling
>generally accumulates the majority of the food debris while being the
>more difficult area to clean.
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[05] >All four of the above mentioned patents share the fact that the
>apparatuses need to have a specific fit for particular microwave ovens.
>This fact alone harbors many problematic situations.
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[06] >Answer: An aqueous solution containing surfactant(s) and is contained in
>a disposable container. This container is placed in the microwave oven

>and cooked for approximately five minutes, followed by having the oven
>to remain enclosed for about ten minutes. The aqueous solution would
>have coated the inside of the microwave, loosening all food particles
>while applying surfactant to capture the particles and oils. The end
>result will be a microwave that can be easily and thoroughly wiped clean
>with a soft sponge in a matter of a minute. An optional scent (i.e.
>lemon, pine) could be added to the aqueous solution to produce a
>pleasant scent. Another option that is quiet popular in recent times is
>to add an antibacterial compound into the solution. This could promote
>clean and sanitary ovens.
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[07] >Ingredients: This is an aqueous solution, hence it is water based. The
>water is needed for reasons that include: hydration of dried food
>particles and carrier for surfactants. Many surfactant(s) would be
>suitable for this application. One example would be a blend surfactant,
>such as a 1% solution containing 40% Tergitol 15-S-9 and 60% Tergitol
>15-S-15, both available from Union Carbide. A non-blend surfactant could
>be Triton X301, also from Union Carbide. A pleasant lemon scent could be
>achieved by the use of d-limonene, available from the Citrus Growers of
>Florida (?name?). A widely known antibacterial agent used in
>aqueous/soap solutions is triclosan.
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[08] >Delivery: A few ideas for delivery can be thought of. One idea would be
>for the mentioned solution to be stored in a disposable, enclosed,
>plastic container. The container could be rectangular with dimensions
>approximately 4Sx 3S x 0.75S. The top of the container has exhaust slots
>large enough to permit the ventilation of all the solution. During the
>period of time of manufacturing to right before use of product, a
>paper/plastic or paper/aluminum seal placed on the top of the container
>preventing any unwanted leakage. This is simply pealed away before
>usage.
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[09] >A second idea for delivery could be to have the solution absorbed into a
>sponge. The sponge is then packaged in such a way to prevent drying of
>the sponge (i.e. plastic wrap found on traditional single wrapped
>sponges). The sponge would be removed from bag just prior to using. Once
>the sponge/solution has been activated and allowed to stand for
>appropriate time, the sponge is then used to wipe the oven clean. It
>could be possible to sell dehydrated sponges that contain the solution
>minus the water. This could be wetted prior to use. **MASKED**
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[10] >A third idea is the hybrid of both mentioned ideas for delivery. The
>plastic container as described above with a thin sponge attached to the
>under side. One advantages may be to assure full evaporation of the
>solution from container.

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